

At Spice Village, we claim that every meal has a story. Interestingly, Spice Village itself has a fascinating story.

The story of Spice Village is a story of taste, passion, and excellence exhibited by Nasir & Suleman, two immigrant brothers who journeyed to London at the start of the millennium. Suleman, the younger one, resorted to sweating as a chef in a Brixton-based eatery in South London. Inspired by their mother's delectable recipes of homemade desi-style food, the brothers aspired to start their own restaurant in the name of the magical healing power of spices. In 2004, their dream became a reality, when Suleman and his brother managed to open a 15 seater takeaway in Tooting with a true British Pakistani and Indian signature flavour.

At Spice Village, the rules are simple. Traditional dishes prepared over hot stones, coal grills and conventional tandoori ovens. Spice Village's menu exhibits Pakistani culinary evolution with its melting pot of distinctive regional food traditions and cultural heritage perfected in villages and culinary hotspots across Pakistan and Indian.

Our award-winning chefs expertly prepare mouthwatering and comfort food, transporting you to an era where natural fire and smoke were the basic cooking form. The ancient technique allows direct heat of natural flames to intensify flavours and infuse each dish with the perfect amount of smokiness. At Spice Village, that magic comes alive and transports you to another place and time.

Through its signature spicy flavours, Spice Village offers a delectable journey to food lovers from every walk of life to celebrate good food and share intriguing food love stories. Today, Spice Village group has expanded to become a multi-award-winning British Pakistani/Indian restaurant chain along with UK's leading events caterer.

Veg Starters

As the food is freshly prepared. Please allow 15-20 minutes

Popadums 3pcs **G** £2.00

Crispy thin wafers served with array of sauces

Onion Bhaji 2pcs **G** £3.99

Pakorras 6pcs **G** £4.99

Vegetable Samosa 2pcs **G** £3.99

Fried triangular filo pastry with a a savory filling, including spiced potatoes, onions,peas. accompanied by chutney

Aloo Papri Chaat **G** £6.99

Spicy and Tangy with Zing - taste this to have a explosion of flavours in your mouth.

Samosa Chaat **G** £6.99

Spicy chanay with veg samosas with spicy tamarind chutney.

Chilli Paneer **G** £6.99

Paneer fried and marinated in home spices served with mixed peppers

Pani Puri 6pcs **G** £5.99

Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes and chickpeas.

Served with spicy tangy water and sweet imli chutney

Paneer Tikka **G** £5.99

Cubes of paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the clay oven to perfection

Please advise mild, medium or spicy.

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(D) = Dairy, **(N)** = Nuts, **(E)** = EGG, **(G)** = Gluten, **(S)** = Sesame

Non Veg Starters

As the food is freshly prepared. Please allow 15-20 minutes

Sheekh Kebabs 2pcs **£4.99**
Minced Lamb mixed with spices and slow cooked on grill

Chicken Tikka 5pcs **£5.99** **D**
Boneless chicken cubes with a spicy marinade and barbecued

Malai Tikka **£5.99** **D**
Chicken marinated with cheese, butter & cream

Chicken Wings **£5.99** **D**
Marinated in special spices and cooked with love by our chef in a clay oven-Tandoor, this appetizer will just leave your mouth salivating for more

Grilled Lamb Chops 5pcs **£9.99** **D**
Succulent and Tender Lamb chops Grilled to perfection

Shami Kebab 2pcs **£4.99** **D** **E**
Minced Lamb mixed with fiery spices and fried with egg batter but the result is pillowy soft on your palette.

Dynamite Prawns 5pcs **£9.99** **D** **G** **N**
Tempura-battered prawn then lightly tossed with a sriracha aioli

Dynamite Chicken 5pcs **£7.99** **D** **G** **N**
Tempura-battered chicken then lightly tossed with a sriracha aioli

Tandoori King Prawns 4pcs **£13.99**
King prawns marinated with subtle spices and cooked in a clay oven

Village Famous Masala Fish **£8.99** **G**
From the water to the mouth, this fish just had collected some fresh herbs and spices to make itself more tastier.

Village Special Mixed Grill 4pers **£29.99** **D**
Why settle for one dish when you can get a bit of everything. Platter has seekh kebabs, chicken tikka, lamb tikka & lamb chops. Great for sharing

Burgers & Wraps

Kebab Wrap **£5.99**

Chicken Tikka Wrap **£6.99**

Bun Kebab **£6.99**
A signature dish native to Pakistan, shallow-fried spicy patty, onions, & chutney

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Chicken Dishes

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Chicken Korma **D** **N** £9.99

Diced chicken mildly spiced cooked in fresh herbs in traditional way with creamy sauce

Chicken Vindaloo **D** £9.99

It's a fiery hot and spicy chicken dish. It has everything a fiery food lover could want – Flavour, Heat, Spiciness and Pure Satisfaction

Butter Chicken **V** **D** £10.99

Off the bone chicken cooked in butter with medium sauce

Balti Chicken **V** £10.99

Chicken cooked in spices with fresh herbs

Chicken Jalfrezi **V** £10.99

A flavourful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions

Chicken Tikka Masala **V** **D** £10.99

Chargrilled chicken tikka cooked with tomatoes & herbs

Afghani Chicken Karahi £10.99

Baby chicken on the bone

Lamb Dishes

As the food is freshly prepared. Please allow 15-20 minutes

Saag Gosht £9.99

Lamb with fresh spinach puree with garlic & mustard seeds

Afghani Lamb Karahi £10.99

Spring Lamb on the bone Cooked in Afghani Style

Lamb Madras **V** £10.99

Hot and fiery with a piquant flavour using famous madras spices

Balti Lamb £10.99

Cooked with extra onions in a medium sauce

Lamb Korma £10.99

Cooked in a creamy coconut sauce, seasoned with toasted Pakistani spices and cooked to a melt-in-the-mouth perfection

Achari Lamb £10.99

A classic lamb curry that melds sweet and pickled components for a festival of flavours in the mouth

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Vegetarian Dishes

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Mixed Vegetable Jalfrezi £6.99

Goodness of vegetables combined with tangy sauce, adjust the spice to your taste

Saag Aloo ① £6.99

Sauce made with variety of green like spinach, mustard leaves along with potatoes

Chana Masala ⑥ £7.99

This is the most favourite of our vegetarian regulars. Chickpeas soaked overnight and cooked with subtle sauce

Bombay Aloo † ① £6.99

Dish prepared using potatoes cubes, parboiled, then fried and seasoned with various spices such as cumin, garlic, garam masala, turmeric, mustard seeds, chili powder, salt and pepper

Shahi Paneer Masala ① £7.99

Cottage cheese cubes and mixed peppers, cooked in a thick masala sauce, flavoured with fresh coriander

Mattar Paneer ① £7.99

Cottage cheese cubes cooked with fresh green peas, in a runny sauce

Village Special Tarka Daal † £7.99

There is a old wife's tale, that an royal chef created this recipe for the queen with subtle spices. Try this, recommended with Pilau Rice. Lentil based dish

Village Specials

As the food is freshly prepared. Please allow 15-20 minutes

Lahori Nihari £10.99

Lamb shank slowly cooked overnight in traditional spices

Shahi Haleem £10.99

Traditional Lahori dish prepared with lentils, lamb & spices

Maghaz (Brain) Masala £10.99

(Weekend Special)

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Biryani & Rice

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Plain Steamed or Pilao Rice £3.99

Egg Fried Rice (E) £5.99

A dish of cooked rice stir-fried in a wok and is usually mixed with eggs, bell peppers and an assortment of other vegetables

Vegetable Biryani £6.99

This simple vegetable dish, full of Pakistani flavours

Chicken Biryani (D) £7.99

A traditional Pakistani dish prepared with tender morsels of chicken in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Lamb Biryani (D) £8.99

A traditional Pakistani dish prepared with tender morsels of lamb in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Chicken Tikka Biryani (D) £9.99

A traditional Pakistani dish prepared with tender morsels of grilled chicken in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Prawn Biryani (D) £11.99

A dish prepared with grilled pieces of prawn in a spicy blend of onion, garlic, ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom and cinnamon. Finish by steaming with fragrant rice

Seafood

King Prawn Karahi £13.99

King prawns cooked and pan fried with spices, peppers, onions and tomatoes

Prawn Madras £13.99

King prawns cooked as hot and fiery with a piquant flavour using famous madras spices

Achaari Prawn Karahi £13.99

A classic prawn curry that melds sweet and pickled components for a festival of flavours in the mouth

Sides

Fresh Salad £2.99

Fries £2.99

Peri Fries £2.99

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Breads

As the food is freshly prepared. Please allow 15-20 minutes

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| Naan (G) (S) | £1.40 |
| Traditional flat bread cooked in a tandoor | |
| Butter Naan (G) | £1.60 |
| Traditional flat bread cooked in a tandoor topped with butter | |
| Roti (G) | £1.60 |
| Whole meal wheat flour cooked in a tandoor | |
| Butter Roti (G) | £1.80 |
| Whole meal wheat flour cooked in a tandoor topped with butter | |
| Kulcha (G) (S) | £2.50 |
| A type of leavened flatbread made from maida and rubbed with butter topped with sesame seeds cooked in a tandoor | |
| Chilli Naan (G) | £2.50 |
| Traditional flat bread topped with fresh green chillies cooked in a tandoor | |
| Garlic Naan (G) | £2.50 |
| Traditional flat bread topped with garlic cooked in a tandoor | |
| Rogni Naan (G) (S) | £2.99 |
| Mughlai Naan bread topped with sesame seeds and butter cooked in a tandoor | |
| Peshwari Naan (G) (S) | £3.99 |
| Traditional flat bread stuffed with coconut, almonds, cream and sultanas cooked in a tandoor | |
| Tandoori Paratha (G) | £2.99 |
| The king of breads. Crispy and fresh | |
| Keema Naan (G) | £4.99 |
| Traditional flat bread stuffed with mince meat and topped with butter cooked in a tandoor | |
| Cheese Naan (G) | £3.50 |
| Traditional flat bread stuffed with cheese topped with butter cooked in a tandoor | |

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Village Desserts

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Lakhnawi Halwa **D G N** £4.99

A rich carrot sweet dish prepared with grated carrots, condensed milk, cream & pure ghee

Lakhnawi Halwa & ice cream **D G N** £7.99

A rich carrot sweet dish prepared with grated carrots, condensed milk, cream & pure ghee. Served with two scoops of vanilla ice cream

Lahori Falooda **D** £4.99

This traditional dessert is the talk of the town made by mixing rose syrup, vermicelli, and sweet basil seeds with milk, served with nawabi kulfi

Nawabi Qulfi **D** £3.99

An Indian frozen dessert made from whole milk, heavy cream, khoya and sugar. It is flavoured with cardamom powder. Choice of mango, pistachio or almond

Tarta De Queso Basque **D E** £7.99

Spanish-style baked cheesecake with a burnished exterior. With crème caramel-style bittersweet notes and a creamy yet light centre, it's a go to dessert

Ice Cream **D G N** £4.99

Available in six flavours of vanilla, pistachio, hazelnut, chocolate, strawberry, mango

Milk Cake **D G N** £7.99

This dessert is a real crowd-pleaser. A soft spongy cake soaked in a sweet milk mixture. Choice of pistachio, classic, lotus

Crummiest Dream **D N** £7.99

With a creamy filling and buttery biscuit base, this is what we call the showstopper. Choice of vanilla, chocolate, white chocolate raspberry truffle or caramel

Chocolate Heaven **D** £7.99

This Chocolate Truffle Cake will satisfy any chocolate lovers craving

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Drinks

Lassi [ⓓ] £3.50
Mango/Salty/Sweet

Lassi Jug [ⓓ] £10.99
Mango/Salty/Sweet

Milkshake [ⓓ] [Ⓝ] £4.99
Ferrero/Strawberry/Vanilla/Bubblegum/Oreo/Mango

Soft Drinks £2.99
Coke/Sprite/Still Water/Diet Coke

Sparkling | Still Water Large £3.99

Signature Mocktails

Pina Colada [ⓓ] [Ⓝ] £5.99
Made with coconut cream, coconut milk, & pineapple juice, blended with ice, garnished with a pineapple wedge. National drink of Puerto Rico.

Virgin Lime Mojito £5.99
Made with sugar, lime juice, soda water & mint. Its combination of sweetness & refreshing citrus, a popular summer drink.

Lychee Martini £5.99
Puree lychees with sugar syrup & lychee juice garnished with lychees.

Strawberry Mojito £5.99
A red coloured drink perfect for the summer. Made using strawberry juice, fresh strawberry, & served over ice.

Blue Lagoon £5.99
Our version of it cinnamon sticks Blue sunrise with sparkling lemonade.

Mango Mania £5.99
Created using fresh mint, lime, club soda, mango juice, sugar cane and crushed ice

Berry Burlesque £5.99
Created using fresh mint, an assortment of wild berries, lime juice, sugar cane and crushed ice.

Peach Mojito £5.99
The juicy flavour of a ripe summer fruit, paired with hints of fresh mint, zingy lime, and club soda. It's light, refreshing and altogether irresistible

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KIDS MENU

Mozarella Sticks Served with fries	£6.99
Chicken Strips Served with fries	£6.99
Fish Fingers Served with fries	£6.99
Chicken Nuggets Served with fries	£6.99
Fries	£2.99
Peri-Peri Fries	£2.99
Chicken Fillet Burger Served with fries	£6.99
Kids Meal Deal Chicken burger with fries and fruit shoot	£8.99
Fruit Shoot	£1.99

Hot Drinks

Kashmiri Tea (D) (N) Is pink, milky and creamy and is usually garnished with a sprinkling of chopped almonds and pistachios	£3.99
Tea/ Qawa/ Coffee (D)	£3.99
Espresso (D) A full-flavored, concentrated form of coffee that is served in "shots"	£3.99
Cappuccino (D) A cappuccino is the perfect balance of espresso, steamed milk and foam	£3.99
Latte (D) A latte is a milk coffee that boasts a silky layer of foam as a real highlight to the drink	£3.99
Americano (D) Caffè Americano is a type of coffee drink prepared by diluting an espresso with hot water, giving it a similar strength to, but different flavor from, traditionally brewed coffee	£3.99
Hot Chocolate (D) A heated drink consisting of shaved chocolate, melted chocolate or cocoa powder, heated milk or water	£3.99
Mocha (D) A high quality type of coffee made from a specific coffee bean	£3.99
Latte Macchiato (D) A latte macchiato is milk marked with an espresso. It has the same ingredients as a cafe latte but it is made and looks different	£3.99

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